

# MAIN COURSES

**PARMIGIANA DI MELENZANE - EGGPLANT PARMESAN 24**

Eggplant slices dipped in eggs and flour, fried and layered with our fresh tomato sauce, imported Italian mozzarella cheese and Italian Parmesan cheese. Served with sautéed broccoli (\*vegetarian)

**ZUPPA DI PESCE – SEAFOOD CIOPPINO STEW 30**

Our best selection of local fish, clams, salmon, prawns, crab meat and calamari gently stewed in our fresh marinara sauce

**PETRALE SOLE PICCATA 28**

Whole fillet lightly dusted in seasoned flour, cooked with a delicate sauce made with white wine, capers, butter, lemon and parsley. Served with Mediterranean style risotto, ( light tomato sauce, white wine, oregano and shallots)

**SALMON STUFFED WITH CRAB MEAT AND MUSHROOMS 30**

Fresh salmon fillet stuffed with crab meat and mushrooms. Served with a delicate cream made of brown sugar and Dijon mustard and mashed potatoes

**POLLO ALLA CALABRESE – CALABRIAN CHICKEN 26**

Crispy and tender premium quality organic chicken thighs (no hormones and no antibiotics), backed with spices and extra virgin olive oil, topped with our famous homemade signature sauces (rosemary, garlic, anchovies) and served with roasted potatoes

**SCALOPPINE DI VITELLO – VEAL SCALOPPINI 28**

Veal scaloppini lightly dusted in seasoned flour, cooked with a tasty Marsala wine reduction and mushroom sauce. Served with Parmesan creamed spinach

**AGNELLO AL FORNO - GRILLED RACK OF LAMB 32**

Juicy New Zealand premium quality organic rack of lamb (no hormones and no antibiotics), topped with a rich Barolo reduction sauce. Served with parsnip puree and sautéed spinach

**SIDE DISHES 6 (each)**

Sautéed spinach, sautéed broccoli, roasted potatoes (\*vegetarian)